

CLAIMS

What we claim is:

1. A snack food product comprising a shaped core of a coherent mass of scrambled eggs enrobed in an outer batter coating.
2. The product of claim 1 wherein said batter coating also is breaded.
3. The product of claim 1 having an elongate shape.
4. The product of claim 1 wherein said core comprises about 70 to about 80 wt% of the product.
5. The product of claim 1 wherein said shaped core includes liquid albumen and gelatin to provide structural integrity to the core.
6. The product of claim 5 wherein said liquid albumen is used in an amount of about 6 to about 7 wt% of the core and said gelatin is used in an amount of about 0.5 to about 1 wt% of the core.
7. The product of claim 5 wherein said shaped core includes seasonings.
8. The product of claim 7 wherein said seasonings are salt and pepper, present in amounts of about 1 to about 2 wt% and about 0.01 to about 0.05 wt%, respectively, of the core.
9. The product of claim 8 wherein said shaped core includes scrambled egg production assistance ingredients.
10. The product of claim 9 wherein said production assistance ingredients comprise edible oil, water, citric acid, xanthan gum, skim milk powder and modified starch.
11. The product of claim 10 wherein said production assistance ingredients are present in weight percent amounts of the core:

Edible oil	about 0.05 to about 1 wt%
Water	about 5 to about 15 wt%
Citric acid	about 0.01 to about 0.1 wt%
Xanthan gum	about 0.2 to about 0.3 wt%
Skim milk powder	about 2.5 to about 3 wt%
Modified starch	about 1 to about 2 wt%

12. The product of claim 10 wherein the core contains particulates selected from the group consisting of cheese, bacon, onion, ham and vegetables.

13. The product of claim 12 wherein the particulates are cheese particulates present in an amount of about 4 to about 6 wt% of the core.
14. The product of claim 12 wherein the particulates are bacon pieces present in an amount of about 1 to about 2 wt% of the core.
15. The product of claim 2 wherein said coating comprises a predust on said egg core, a batter on said predust and breading on said batter.
16. The product of claim 15 wherein the predust is used in an amount of about 1 to about 3 wt% of the product, batter and water in an amount of about 6 to about 10 wt% of the product, and breading in an amount of about 6 to about 8 wt%.
17. The product of claim 1 which is par-fried.
18. The product of claim 1 wherein the egg core is formed from eggs containing added omega-3 fatty acids.
19. The product of claim 18 wherein the omega-3 fatty acids are present in an amount of about 100 to about 1500 mg of added omega-3 fatty acid per 100 g of eggs.
20. A method of forming a snack food product, which comprises:
 - partially scrambling eggs,
 - mixing at least one food grade binder with the partially scrambled eggs,
 - fully cooking the scrambled eggs,
 - shaping the fully-cooked scrambled eggs, and
 - battering the shaped scrambled eggs.
21. The method of claim 20 wherein a stock base is formed by mixing seasonings and production assistance ingredients with a mass of liquid eggs.
22. The method of claim 21 wherein the mixing is effected at a temperature of about 5° to about 10°C.
23. The method of claim 21 wherein the stock base is heated to a temperature of about 50° to about 80°C taking about 20 to 50 minutes to form the partially scrambled egg which is wet, moist and paste-like.
24. The method of claim 23 wherein the stock base is heated to a temperature of about 60° to about 70°C taking about 30 to about 40 minutes.
25. The method of claim 23 wherein the stock base is pretempered at a temperature of about 5° to about 20°C taking about 60 to about 200 minutes prior to said heating step.

26. The method of claim 24 wherein the stock base is pretempered at a temperature of about 10° to about 15°C taking about 90 to about 180 minutes prior to said heating step.
27. The method of claim 23 wherein, following mixing at least one food grade binder with the partially-scrambled egg, the partially scrambled egg is fully cooked by heating to a temperature of about 60° to about 85°C taking about 3 to about 20 minutes until the cooked eggs are dry.
28. The method of claim 24 wherein, following mixing the at least one food grade binder with the partially-scrambled egg, the partially-scrambled egg is fully cooked by heating to a temperature of about 70° to about 80°C taking about 7 to about 15 minutes until the cooked eggs are dry.
29. The method of claim 20 wherein said fully-cooked scrambled egg is shaped by extruding the fully-cooked scrambled egg in a desired cross-sectional shape followed by cutting the extruded scrambled egg into desired longitudinal lengths.
30. The method of claim 29 wherein said extruding step is effected at a temperature of about 2° to about 18°C.
31. The method of claim 30 wherein said temperature of about 5° to about 10°C.
32. The method of claim 20 wherein the battered product is breaded.
33. The method of claim 32 wherein the battered and breaded product is par-fried prior to freezing.